

Record 17  
**CORRECTIVE ACTION REPORT**

mv Oceana      Inspection Type: USPH Periodic Inspection      Date of Inspection: 29<sup>th</sup> November 2002

| Item No. | USPH No.  | Description  | Corrective Action  | Responsible HOD    | Action Complete |
|----------|-----------|--|--|--------------------|-----------------|
| 1.       | *         | A child size toilet was not provided.  | A modification proposal has been raised ashore with the Entertainment Product Manager and child size seats will be fitted shortly.   | <b>CDIR</b>        | 03.12.02        |
| 2.       | *         | Provide a pH verses milivolt conversion chart. The pH range should be between 7.2 - 7.8.   | P&O Oceana Ship Manager has agreed to replace all Bromine Analysers with direct Bromine reading equipment. Ship Staff have raised an indent for necessary equipment.   | <b>SEO</b>         | 01.12.02        |
| 3.       | *         | There were several days where the residue halogen level was less than 2.0 ppm. There was no indication on the manual log that chlorine was adjust during these times when the halogen level was low.                               | Ship's Staff have been instructed that during Fresh Water bunkering should the analyser read less than 2.0 ppm corrective action must be taken and always recorded on the chart. If necessary the water will be tested manually hourly and recorded.   | <b>SEO</b>         | 29.11.02        |
| 4.       | <b>26</b> | There were several soiled sheet pans with raw food stored in direct contact of these surfaces. This was located in the walk-in refrigerator 14307.   | New stainless steel trays have been ordered (1 <sup>st</sup> December 2002) to replace the any existing damaged stock. Intensive cleaning of these current trays will continue until the new stock arrives.  | <b>F&amp;B Mgr</b> | 01.12.02        |
| 5.       | *         | There were several plates stored on the buffet line that were not inverted.  | Staff have been reminded of the correct stowage procedures (29 <sup>th</sup> November 2002). The area will be monitored to check that correct practices are maintained.  | <b>F&amp;B Mgr</b> | 29.11.02        |
| 6.       | <b>17</b> | Main Galley's – Cold Pantries - Cut melons were found in several upright refrigerators with internal temperatures between 42-50°F. Some of this melon had been cut the previous evening. All cut melons in storage were discarded. | Galley staff have been re-trained and instructed in the correct chilling & holding procedures for these foodstuffs (29 <sup>th</sup> November 2002). All refrigerator temperatures are regularly checked and records kept in order to help prevent such problems. Any refrigerator faults are immediately reported, the safety of food assessed and urgent repairs made. | <b>F&amp;B Mgr</b> | 29.11.02        |